



MARINERS HALL MENU 2024

RENTAL FEES

Please note that all prices listed below are pre-tax and pre-gratuity. Standard 13% HST will be added to the final bill as well as a 20% gratuity. All events are subject to the \$300 Facility Charge

FACILITY CHARGE
\$300

LINENS FEE
\$50 - \$100

P/A SYSTEM & MIC
\$50

PROJECTION SCREEN
\$25





CANAPES / COCKTAIL MENU

PLEASE CHOOSE 1 BOARD AND A MINIMUM 5 PASSED APPS
(Price is per person)

BOARDS

Hummus Board with Veggies, Pita & Crackers - \$12

Cheese Board with Fruit, Olives, & Crackers - \$15

Charcuterie Board with Meats, Fruit, Picklings,
Olives & Crackers - \$15

Charcuterie & Cheese Board with Meats, Cheese,
Fruit, Picklings, Olives & Crackers - \$18

PASSED CANAPES

Assortment of Flatbreads \$6

Includes Vegetarian Options

Smoked Salmon \$6

Pickled Cucumber, Cream Cheese, Crostini

Tuna Tataki \$7

Rice Paper, Pickled Onion, Avocado, Mango

Grilled Shrimp \$8

Ancho Aioli

Avo Crisp \$4

Pico de Galla, Cilantro, Chip

Steak Tips \$7

Soy Sauce, Horseradish Aioli

Korean Fried Chicken \$6

Gochujang Sauce, Sesame

CANAPES/ COCKTAIL MENU

PASSED CANAPES

Meatballs \$5

Marinara Sauce, Basil, Grana Padano

Mac n' Cheese Bites \$5

Spicy Ketchup

Sweet Potato Latkes \$5

Greek Yogurt, Cucumber, Basil

Pork Belly \$7

Pineapple, Cilantro, Jalapeño

Arancini \$6

Smoked Gouda, Roasted Red Pepper, Grana Padano

Mushroom Toast \$6

Goat Cheese, Caramelized Onion, Manchego

Falafel \$5

Cilantro, Tahini, Yogurt

Fried Cauliflower \$6

Vegan Aioli, Thai Chili, Scallions

Cocktail Shrimp \$8

Served on Ice, Cocktail Sauce

Oyster - MP

Lemon, Hot Sauce, Mignonette



LATE NIGHT MENU

Price per person. No minimum requirement when adding onto an additional event menu

Poutine \$8

Cheese Curds, Fries, Gravy, Bacon Bits, Scallions

Beef Sliders \$8

Truffle Mayo, Ketchup, Boston Lettuce

Pulled Pork Sliders \$8

BBQ Sauce, Crispy Onions, Pickled Jalapeños

Chicken Wings \$8

Flavours: BBQ, Hot, Mild, Dry Cajun OR Salt & Pepper

El Tres Taco Station \$15

Beef, Chicken, Pork or Vegetarian

Dessert Board \$8

Assorted Cheesecake, Brownies & Cookies





PLATED DINNER MENU

\$65/PERSON (see up-charges below)

FIRST COURSE - STARTER - CHOOSE 1

Tomato Soup
Mushroom Soup
Seasonal Soup
Mixed Greens
Tomato & Mozzarella Salad
Caesar Salad
Pear & Radicchio Salad

SECOND COURSE - ENTREE - CHOOSE 2

Chicken Supreme
Fingerlings, Seasonal Root Vegetables, Jus

Seasonal Risotto
Seasonal Ingredients

Striploin
Mashed Potatoes, Mushrooms, Peppercorn Sauce - **Add \$5**

Rigatoni
Rosé Sauce, Italian Sausage, Fior Di Latte

Roasted Salmon
Kale, Lentil, Grapes, Beets

Atlantic Cod
Wild Rice, Cauliflower, Cream, Dill

Lamb Chops
Smash Potatoes, Brussel Sprouts, Snappeas, Beets - **Add \$7**

THIRD COURSE - DESSERT - CHOOSE 1

Black Forest Quinoa Cake
Whipped Cheesecake (Fruit, Lemon, or Chocolate)



FAMILY STYLE MENU

\$60/PERSON (choose from each category as instructed)

SALAD - CHOOSE 1

Mixed Greens

Poppy Seed Dressing, Shredded Carrot, Pickled Onion

Beet Salad

Lemon Vinaigrette, Roasted Beets, Goat Cheese

Caesar Salad

Applewood Smoked Bacon, Focaccia Croutons, Grana Padano, Black Garlic Dressing

Pear & Radicchio Salad

Maple Dressing, Asian Pear, Nut Mix

MAINS - CHOOSE 2

Roasted Atlantic Salmon

Lemon, Gremolata

Bacon Wrapped Pork Tenderloin

Pork Jus, Dijon Mustard, Applewood Smoked Bacon

Roasted Chicken Breast

Bone-In, Seasonal Fresh Herbs, Chicken Jus

Grilled Flank Steak

Peppercorn Sauce

Chicken Piccata

Lemon, Capers, Olive Oil

Ribeye Steak

ChimiChuri Sauce, Crispy Onions - **Add \$12**

Roasted Lamb Chop

Mint, Tahini Sauce - **Add \$7**

PASTA - CHOOSE 1

Rigatoni

San Marzano Tomato Sauce, Fresh Basil, Grana Padano

Zucca

Rose Sauce, Chili Oil

Campanelle

Parmesan Alfredo, Grana Padano, Italian Parsley

Casarecce

Pesto, Cream, Tomatoes

Pasta Add ons \$3:

Chicken Breast

Italian Sausage

SIDES - CHOOSE 2

Grilled Broccolini

Glazed Carrots

Herb Roasted Baby Potatoes

Confit Garlic Mash Potatoes

Seasonal Veg Mix

ADD-ON DESSERT

Dessert Board - \$8

Assorted Brownies, Cheesecakes & Cookies

Plated Dessert - \$13

Lemon, Fruit or Chocolate Cheesecake

Black Forest Cheesecake



BRUNCH OPTIONS

CONTINENTAL BREAKFAST

Buffet Style

\$27/person

Orange Juice

Coffee/Tea

Yogurt

Bagels

Croissants

Muffins

Butter and Fruit Preserves

BIGHT BRUNCH BUFFET

\$32/person

Mixed Greens

Assorted Sandwiches

Soup

Veggies & Hummus

BIGHT BRUNCH Served Family Style

\$40/person

Orange Juice

Coffee/Tea

Scrambled Eggs

Bacon

Sausages

Cajun Home Fries

Yogurts

Mixed Greens

ADD-ONS:

Fruit Platter \$12/person

Pastry Board \$8/person

French Toast \$6/person

Frittata Bites \$6/person

Pancakes \$5/person

LUNCH OPTIONS

Available Family Style \$47 or Buffet \$45

1 Pasta, 1 Salad, 1 Side, 1 Protein

PASTA - CHOOSE 1

Campanelle

Alfredo, Parsley, Grana Padano

Rigatoni

Tomato Sauce, Basil, Sausage

Zucca

Rose Sauce, Fior di Latte,

Mushrooms

Caserecce

Pesto, Cream, Tomatoes,

Macaroni & Cheese

Thunder Oak Gouda, Bread Crumbs

SALADS - CHOOSE 1

Mixed Greens

Lemon Vinaigrette, Shredded Carrot,
Pickled Onion

Caesar Salad

Applewood Smoked Bacon, Roasted
Beets, Goats Cheese

Pear & Radicchio

Maple Dressing, Asian Pear, Seed &
Nut Mix

Orzo Salad

Greek Salad, Feta Cheese, Red Onion,
Tomatoes, Cucumber

SIDES - CHOOSE 1

Grilled Broccolini

Glazed Carrots

Herb Roasted Baby Potatoes

Seasonal Vegetable Mix

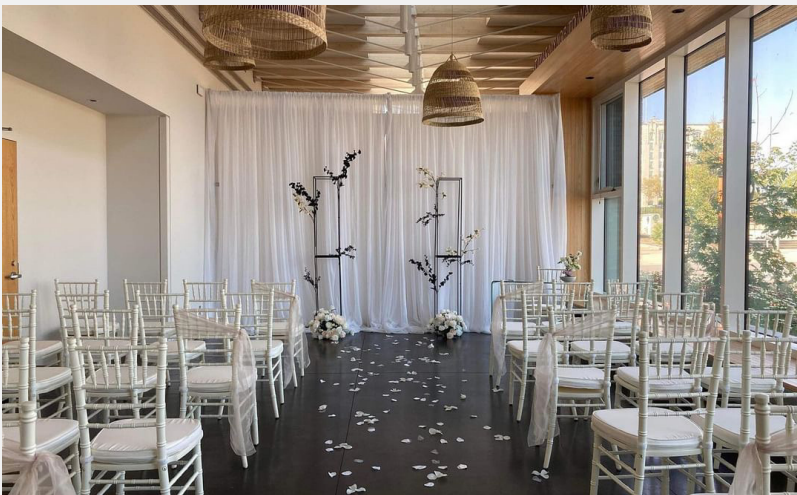
PROTEIN - CHOOSE 1

Chicken Parmesan

Meatballs with Tomato Sauce

Grilled Flank Steak

Herb Roasted Chicken Breast





PLATED LUNCH

FIRST COURSE - CHOOSE 1 SOUP OR SALAD

Roasted Tomato Soup
Mushroom Soup
Mixed Greens
Tomato Soup
Caesar Salad
Pear & Radicchio

SECOND COURSE - CHOOSE 1 (All sandwiches served with Fries)

Turkey Club
Reuben
BLT
Grilled Chicken Sandwich
Tarrymore Smash Burger

THIRD COURSE - ADD-ON Dessert Board - \$8

Assorted Cheesecake Squares,
Brownies & Cookies

